

LISTING OF CLAIMS:

1. (Currently Amended) An organic peanut butter, comprising:  
at least about 90wt% organically grown, dry-roasted, ground peanuts; and  
from about 5wt% to about 7wt% of a non-hydrogenated organic palm stearin oil,  
wherein a total fat concentration of the peanut butter is less than about 55wt%,  
and the peanut butter resists subsequent separation of oil therefrom, having no free oil  
observed on the surface of the peanut butter after storage for at least 60 days.
2. (Canceled).
3. (Currently Amended) The peanut butter of claim 2 3, wherein the organic palm  
stearin oil has a melting point between 44 degrees centigrade and 60 degrees  
centigrade.
4. (Currently Amended) The peanut butter of claim 3, wherein the organic palm  
stearin oil is heated to at least the melting point before being blended with the peanuts.
5. (Original) The peanut butter of claim 1, further comprising from about 0wt% to  
about 3.5wt% salt.
6. (Original) The peanut butter of claim 5, further comprising from about 0wt% to  
about 10wt% of a sweetener.
7. (Original) The peanut butter of claim 6, wherein the sweetener includes  
unrefined, organic cane sugar.
8. (Currently Amended) The peanut butter of claim 6, wherein the sweetener is  
selected from the group consisting of: ~~organic~~ cane sugar, sucrose, dextrose, fructose,

honey, molasses, corn syrup, lactose, maltose, and maltose syrup, ~~aspartame, saccharine and cyclamate.~~

9. (Previously Presented) The peanut butter of claim 1, wherein the ground peanuts include substantially all of the germ of the organic peanuts.

10. (Original) The peanut butter of claim 1, wherein the ground peanuts are Valencia peanuts.

11. (Original) The peanut butter of claim 1, wherein the ground peanuts in the peanut butter have a particle size in the range of about 10  $\mu\text{m}$  to about 15  $\mu\text{m}$ .

12. (Currently Amended) A method for manufacturing organic peanut butter, comprising the steps of:

- (a) grinding organically grown, dry-roasted, ground peanuts in a mill;
- (b) combining, during a milling operation, ingredients comprising at least about 90wt% of the ground peanuts along with from about 5% to about 7% by combined weight of an organic, non-hydrogenated palm stearin oil, to produce a mixture wherein a total fat concentration of the mixture is less than about 55wt%, said combining producing a heated mixture with a temperature sufficient to maintain the palm stearin oil in a liquid state; and
- (c) cooling the heated mixture produced in step (b) to a temperature sufficiently low to produce a dispensable mixture, wherein the dispensable mixture is resistant to subsequent separation of oil therefrom, having no free oil observed on the surface of the peanut butter after storage for at least 60 days.

13. (Currently Amended) The method of claim 12, wherein the combining step occurs concurrently with the grinding step in the mill, and where the organic, non-hydrogenated palm stearin oil is dispensed into a throat of the mill.

14. (Currently Amended) The method of claim 13, wherein the organic, non-hydrogenated palm stearin oil is preheated, before being dispensed into the mill, at a temperature in the range of about 44 degrees centigrade to about 60 degrees centigrade.

15. (Currently Amended) The method of claim 13, wherein the organic, non-hydrogenated palm stearin oil is preheated, before being dispensed into the mill, at a temperature in the range of about 50 degrees centigrade to about 55 degrees centigrade.

16. (Previously Presented) The method of claim 12, further comprising the step of roasting the peanuts prior to grinding.

17. (Original) The method of claim 16, wherein the step of roasting the peanuts occurs within a temperature range of about 150°C to about 155°C.

18. (Original) The method of claim 16, further comprising the step of blanching the peanuts, after roasting, to remove skins therefrom.

19. (Previously Presented) The method of claim 18, further comprising the step of returning substantially all peanut germ, separated from the peanuts during blanching, into the peanuts before grinding.

20. (Original) The method of claim 18, further comprising the steps of:  
collecting the heated mixture in a reservoir; and  
pumping the heated mixture from a bottom of the reservoir, through a heat exchanger, to a filling station where it is dispensed into containers.

21. (Canceled)

22. (Original) The method of claim 12, further comprising the step of adding salt to the heated mixture during the combining step.

23. (Original) The method of claim 12, further comprising the step of adding a sweetener to the heated mixture during the combining step.

24. (Original) The method of claim 12, wherein the organic peanuts are milled to produce peanut particles, wherein the peanut particles within the peanut butter have a size in the range between about 10  $\mu\text{m}$  and about 15  $\mu\text{m}$ .